

Summer Watermelon Feta Salad

Prosciutto, Garden Herbs, Almonds

Serves 4

Dressing

1	tangerine, juiced, zested
1/4 cup	olive oil
2 tablespoons	balsamic vinegar
to taste	sea salt and freshly ground black pepper

Combine all ingredients in mixing bowl. Season with salt and pepper.

Salad

1 cup	strawberries, hulled, quartered
1	peach, pitted, cut into 8 wedges
1/4 cup	mint leaves, chopped
1/4 cup	cilantro leaves
1/4 cup	basil leaves, torn
1/2 cup	chopped celery
1 cup	arugula
1 small	seedless watermelon, peeled, cut in quarters, sliced
1/2 pound	prosciutto, thinly sliced
4 ounces	feta cheese
1/4 cup	roasted almonds

In mixing bowl, toss strawberries, peach, mint, cilantro, basil, celery and arugula. Add dressing. Toss well. Arrange watermelon on to a large platter. Transfer salad on top. Garnish with sliced prosciutto and feta cheese. Sprinkle with roasted almonds.

Bon Appetit...Executive Chef Bernard Guillas
The Marine Room, La Jolla

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